

Durham Bulls Athletic Park Holiday Buffet Package

The crack of the bat, the cheers of the fans, and the warm days of summer may be over, but the magic of Durham Bulls Athletic Park stays alive throughout the offseason. The climate-controlled, exclusive PNC Triangle Club is now available for private functions.

The holidays will be here before you know it. Start booking now with our featured holiday menu, available for a limited time of October 2016 through January 2017. We hope you will enjoy it as much as we enjoyed putting it together.

Dinner Buffet

Choice of 2 Hors D'oeuvres

Choice of 2 Salads

Choice of 2 Entrées

Choice of 2 Sides Dishes

Specialty Dessert Station

Selection of freshly baked assorted

holiday mini desserts

\$39.00 per person

Reception Buffet

Choice of 2 Hors D'oeuvres

Choice of 2 Salads

Specialty Dessert Station

Selection of freshly baked assorted

holiday mini desserts

\$29.00 per person

Minimum of 50 guests, based on one (1) hour service. All buffets include bakery fresh rolls and self-service iced tea station. Room can be set for up to 150 people banquet, and 250 in reception format.

Pricing does not include room rental, audio/visual, or mascot appearances. Additional charges may apply contact the sales representative to verify costs.

Hors D'oeuvres

Quiche and Spanakopita

*Assorted mini quiche and cheese filled
filo-dough pastries*

Antipasto Plate

*Cured Italian meats and exotic cheeses
garnished with fruit and berries*

Duck Confit Crustini

*Tender Duck, Balsamic Red Onion,
Fig Jam on Toasted Baguette*

Shrimp and Grit Cake

*Crispy Grits and Cheese with Lemon
Broiled Shrimp*

Beef Wellington

*Fillet wrapped in puff pastry and
baked to golden brown*

Fruit and Yogurt

*Seasonal fruit served bite sized with
vanilla cinnamon yogurt*

Smoked Salmon

*Sliced Lox, Capers, Boiled Eggs, Red
Onions, Tomatoes, Crackers*

Toasted Cheese Ravioli

Served with Apple Sauce

Crispy Squash and Beet Stack

Fried squash with roasted beets

Salads

Mixed Greens

*Fresh field greens mixed with frisee,
iceberg, and romaine hearts*

Classic Caesar

*Bite sized romaine, parmesan cheese,
croutons, and Caesar dressing*

Spinach and Feta

*Spinach, green apple slices, Feta cheese,
and Smoked Bacon served with
house made apple cider vinaigrette*

Endive and Blue Cheese

*Belgium Endive, Frisee, Roquefort Cheese,
Candied Nuts and, Grapes*

Entrées

Cranberry Chicken

*Brined, Grilled, Sliced and Layered
with Red Wine Cranberries*

Chicken Marsala

*Grilled breast of chicken smothered with
a classically prepared marsala wine sauce.*

Grilled Ribeye Steak

*Tender & juicy, this steak is known for its
outstanding flavor served
with Horseradish cream sauce*

Spinach and Craisin stuffed Pork Loin

Served with Pepper Jelly

Baked Salmon

*Salmon baked in white wine & topped with
freshly made lemon butter & fresh parsley*

Shrimp Fettuccini Alfredo

*Al-dente fettuccini noodles & pan seared
shrimp tossed together with
house Alfredo sauce*

Spinach & Ricotta Lasagna

*Lasagna noodles layered with house
marinara, spinach, ricotta & parmesan
cheeses, topped with mozzarella*

Mushroom Ravioli w/ choice of sauce

*Red wine braised mushrooms stuffed ravioli
smothered in your choice of house
marinara, Alfredo, or pesto cream sauce*

Side Dishes

Garlic Mashed Potatoes

Potatoes Au Gratin

Baked Potato w/ Butter, Sour Cream, & Chives

Rice Pilaf

Festive Autumn Rice w/Cranberries &
Almonds

Creamy Parmesan Risotto

Creamy Polenta

Fresh Seasonal Vegetables

Grilled Asparagus w/Herb Olive Oil

Sautéed Green Beans w/Almonds & Crispy
Onions

Menu Upgrades

Prime Rib Carving Station

*Perfectly seasoned prime rib cooked rare and served with a thyme and rosemary au jus
additional \$15.00 per person*

Smoked Turkey Carving Station

*Served with a Turkey Jus and Red Wine Cranberries
additional \$10.00 per person*

Holiday Ham Carving Station

*Pitt Ham, Slow Roasted and Carved to Order
additional 10.00 per person*

All prices are subject to an 18% service charge and applicable sales tax

Beverage Options

Non-alcoholic Options

Includes Iced Tea, Holiday Punch, Fresh Brewed Coffee, and Hot Apple Cider.

\$7.95 per guest for the first hour

\$3.95 per guest for the second hour

\$2.95 per guest for each additional hour

Open Bar Packages

Option #1

Includes domestic beer, house wines, and soft drinks.

\$10.95 per guest for the first hour

\$6.95 per guest for the second hour

\$4.95 per guest for each additional hour

Option #2

Includes domestic and premium beer, house wines, and soft drinks.

\$11.95 per guest for the first hour

\$7.95 per guest for the second hour

\$5.95 per guest for each additional hour

Option #3

Includes house brand liquors, domestic beer, house wines and soft drinks.

\$13.95 per guest for the first hour

\$9.95 per guest for the second hour

\$6.95 per guest for each additional hour

Option #4

Includes premium brand liquors, domestic & premium beer,
house wines and soft drinks.

\$15.95 per guest for the first hour

\$10.95 per guest for the second hour

\$7.95 per guest for each additional hour